

# FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

## FOOD PLUMBING

* 01.	Source, sound condition, no spoilage	5
02.	Original container, properly labeled	1

* 03.	Potentially hazardous food meets temperature requirements during storage, preparation, display, service, transportation	5
* 04.	Facilities to maintain product temperature	4
05.	Thermometers provided and conspicuous	1
06.	Potentially hazardous food properly thawed	2
* 07.	Unwrapped and potentially hazardous food not reserved. Cross-contamination prevented; damaged/detained food segregated	4
08.	Food protection during storage, preparation, display, service, transportation	2
09.	Handling of food (ice) minimized	2
10.	In use, food (ice) dispensing utensils properly stored	1

* 11.	Personnel with infections restricted	5
* 12.	Hands washed and clean, good hygienic practices	5
13.	Clean clothes, hair restraints	1

14.	Food (ice) contact surfaces designed, constructed, maintained, installed, located	2
15.	Non-food contact surfaces designed, constructed, maintain, installed, located	1
16.	Dishwashing facilities designed, constructed, maintained, installed, located, operated	2
17.	Accurate thermometers, chemical test kits provided, gauge cock (1/4" IPS valve)	1
18.	Pre-flushed, scraped, soaked	1
19.	Wash, rinse water clean, proper temperature	2
* 20.	Sanitization rinse clean, temperature, concentration, exposure time, equipment, utensils sanitized	4
21.	Wiping cloths clean, use restricted	1
22.	Food-contact surfaces of equipment and utensils clean, free of abrasives, detergents	2
23.	Non-food contact surfaces of equipment and utensils clean	1
24.	Storage, handling of clean equipment/utensils	1
25.	Single-service articles, storage, dispensing	1
26.	No re-use of single service articles	2

* 27.	Water source, safe, hot and cold under pressure	5
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* 28.	Sewage and waste water disposal	4
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29.	Installed, maintained	1
* 30.	Cross-connection, back siphonage, backflow	5

* 31.	Number, convenient, accessible, designed, installed	4
32.	Toilet rooms enclosed, self-closing doors, fixtures good repair, clean, hand cleanser, sanitary towels, hand-drying devices provided, proper waste receptacles	2

33.	Containers or receptacles, covered, adequate number, insect and rodent proof, frequency, clean	2
34.	Outside storage area enclosures properly constructed, clean, controlled incineration	1

* 35.	Presence of insects, rodents - outer openings protected no birds, turtles, other animals	4
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36.	Floors, constructed, drained, clean, good repair, covering, installation, dustless cleaning methods	1
37.	Walls, ceilings, attached equipment, constructed, good repair, clean surfaces, dustless cleaning methods	1

38.	Lighting provided as required, fixtures shielded	1
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39.	Rooms and equipment - vented as required	1
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40.	Rooms clean, lockers provided, facilities clean, located	1
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* 41.	Toxic items properly stored, labeled, used	5
42.	Premises maintained free of litter, unnecessary articles, cleaning maintenance equipment properly stored. Authorized personnel	1
43.	Complete separation from living and sleeping quarters, laundry	1
44.	Clean, soiled linen properly stored	1

**45.	Current Permit Posted	0
**46.	Most current complete inspection report available	0

REMARKS: \_\_\_\_\_

Signature of Person in Charge: \_\_\_\_\_ Date of Signature: \_\_\_\_\_

By: \_\_\_\_\_ Environmentalist

Dist. List: 1st - Local File  
2nd - Operator/Manager. 3rd - Inspector

Reinspection  
Date: M M D D Y Y